

Business Benefits of Apprenticeships

By Lee Cooper of Seafish



Tallow Chandlers Fish Frying Apprenticeship launched at Olympia Expo

The Worshipful Company of Tallow Chandlers were pleased to announce the launch of their Apprenticeship in Craft Fish Frying Management at the Food Innovations Expo last month.

The Olympia exhibition halls and the NFFF stand provided the perfect backdrop to the obligatory publicity photos of the two Apprentices, their employers, Apprenticeship Providers, and supporters.

The Tallow Chandlers Apprenticeship is a “wonderful opportunity for the two young people chosen to undertake it” said Brigadier David Homer (centre photo below), The Clerk of Tallow Chandlers Company, who was on hand to see the two young apprentices start their voyage .

The Tallow Chandlers Apprenticeship has much in common with the existing advanced apprenticeship programme that is proving so popular with fish friers across the country. Unlike the generally available advanced apprenticeship, the Tallow Chandlers programme is only via this small pilot developed for small and micro businesses through the Livery Company Apprenticeship Scheme. It places responsibility and funding in the hands of the employer. While finding the right individuals to offer the opportunity too was a challenge, we are all in agreement that we have two outstanding candidates in Amanda Holt and James Wood from Devon and Lancashire respectively.

Call To Arms – Workplace Apprenticeship Assessors wanted

As interest in apprenticeships and professional qualifications grows within the fish frying community, Apprenticeship Providers are being put under increasing pressure to find more assessors to help deliver the workplace assessments that are central to these programmes. Suitably experienced individuals who are interested becoming assessors are hard to find, but for the right individuals the rewards can certainly be attractive.

There are opportunities for part time and full time employment, as well as consultancy/free-lance opportunities. And these opportunities are not just in fish frying as fishmongering and processing assessors are also needed.

The ideal fish frying apprenticeship assessor will be someone who has several years’ experience in the industry and is willing to undertake the short training course and slightly longer familiarisation programme necessary to become a fully qualified apprenticeship assessor.

So if you have fish frying experience and skills, and are interested in this kind of paid role, simply email academy@seafish.co.uk with your name and telephone number and use the phrase “I’m interested in becoming a fish frying assessor” in

the subject line of your email. It’s as simple as that.

The Good Catch is a family run group of traditional Fish and Chip shops with four outlets operating over the Manchester and Liverpool area, and a fifth shop opening later in the year. The Good Catch shops have earned multiple awards in recent years and are owned by the Pittaras Family who have been running Fish and Chip Shops for over 50 years.

Alison Mattravers, Manager at The Good Catch, said “A lot of focus is put on staff training and development, and so when we heard about the qualifications we were really keen to get on board. This is a course which is not only specific to our industry, but also specific to each individual. What’s great about it is we can select different modules for each individual depending on what developmental needs they have and also what ambitions they have for their career. We are a growing business, so this programme is ideal as it will support us and our employees ambitions in becoming true professionals in their field. We have 15 employees registered for this Seafish Apprenticeship Programme so far and everyone is really excited about getting started.”

For expanded versions of these three news stories please visit www.seafoodacademy.org > News > Fish friers



Tallow Chandler Fish Frying Apprenticeship, TakeAway Expo